



Banquet Enhancements & Cocktail Selections

Butlered Hors D'Oeuvres

- Tomato, Basil, and Garlic Bruschetta on a Toast Point-
 - Italian or Swedish Meatballs-
 - Fried Tortellini with Marinara Dipping Sauce-
 - Vegetable Spring Rolls with Sweet Thai Chili Sauce-
 - Marinated Jerk Chicken Bites with Honey Mustard Dipping Sauce-
- \$4 per person for each hors d' oeuvre selection**

- Spanakopita Triangles-
 - Tomato, Basil, and Mozzarella Skewers with Balsamic Drizzle-
 - Mini Chicken Cordon Blue Bites-
 - Marinated Steak Bites Served with Choice of Dipping Sauce-
(*Bloody Mary, Garlic Butter, or Horseradish Aioli*)
 - Shaved Filet, Blue cheese, and Caramelized Onions on a Toast Point-
 - Apricot Preserves and Brie in Pastry Cup-
 - Boursin Cheese, Sun Dried Tomatoes, and Chopped Basil Served on a Toast Point-
 - Melted Brie with Apple Cherry Chutney on a Toast Point-
 - Beef Carpaccio with Horseradish Sauce and Diced Red Onions Served on a Toast Point-
- \$5 per person for each hors d' oeuvre selection**

- Scallops Wrapped in Bacon-
 - Coconut Shrimp with Pina Colada Dipping Sauce-
 - Mini Crab Cakes-
 - Crab Dip in Pastry Cups-
 - Jumbo Shrimp Cocktail-
 - Jumbo Lump Crab Salad served on a Toast Point-
 - Crab Imperial Stuffed Mushroom Caps-
- \$6 per person for each hors d' oeuvre selection**

Cheese and Crudités Display

Imported and Domestic Cheeses served with assorted crackers, Fresh Fruit, Vegetables and Dips
\$10 per person

Antipasti

Olives, grilled peppers, pepperoncini, assorted cheeses, salami, prosciutto, and toasted crostini
\$12 per person



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Manned Carving Station

Includes Fresh Baked Rolls and Sauce

- Honey Glazed Ham-
- Oven Roasted Turkey Breast-
- Jerk Glazed Pork Loin-
- London Broil-

\$10 per person for each choice of meat

-Prime Rib of Beef-
\$13 per person

-Roast Tenderloin of Beef-
MARKET PRICE

Raw Bar

Minimum of 100 pieces

- Raw oysters on the half shell-
- Oysters Rockefeller-
- Clams Casino-
- Clams on the Half Shell-
- Crab Claws-
- Shrimp Cocktail-
- Mini Crab Martinis (no minimum # required)-
Market Price

Plated Dessert

- NY Cheesecake with Seasonal Berry-
- Key Lime Pie-
- Chocolate Cake-
- Chocolate mousse parfait with seasonal berries
- Lemon, Mango or Raspberry Sorbet
\$8 per person

Outside Cake Service

Cake Cutting/Plating Fee Required
\$2 per person

*Food and beverage items are subject to the 6% MD sales tax and a 20% gratuity.
Service items are subject to a 20% gratuity.*



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Dessert Station

Served in increments of 25, 50, 100, etc

-Miniature Chocolate Éclairs-

\$150 per 100

-Cream Puffs-

\$150 per 100

-Petite Fours-

\$285 per 100

-Lemon Squares-

\$245 per 100

-Brownie Bites-

\$120 per 100

-Chocolate Mousse Cups with Seasonal Berries-

\$300 per 100

-Seasonal Berry and Cream cups-

\$300 per 100

Coffee, Tea, Soda and Water

Complimentary Refills or Stations Provided

\$2 per person

Bar Enhancements

-Satellite Bar (Includes Bar Set-up and Breakdown Service)-

\$100

-Attending Bartender (3 Hours of Service)-

Required with Satellite Bar. One bartender provided for every 50 guests.

\$50 per Bartender

Additional Enhancements

-Podium and Microphone Rental-

\$50

-Projector Screen and Stand Rental-

\$50

-Hand Painted Table Number Rental-

\$50

-Patio Heater Rental (*Three available*)-

\$50 per heater

-Dance Floor 16'x16' Rental-

\$300

-Dance Floor Set-Up and Breakdown Service (*Required with Dance Floor Rental*)-

\$150

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